

Crystal Catering at the Indiana State Museum

World Class Cuisine - Superior Service

From Our Kitchen to Your Table

Crystal Catering is pleased to present a sampling of our most popular menus for your consideration. This material represents only the beginning of our culinary expertise. Our staff will customize and create culinary delights especially for you and your event.

We take great pride in presenting expertly prepared cuisine, from the finest gourmet to the latest styles and trends in the culinary field.

From formal dinners in the Grand Lobby to elegant receptions in the George & John Rapp Reception Hall, to the nostalgic setting of the L.S. Ayres Tea Room restaurant and the scenic view of the outdoor dining terrace, our services can help bring in the band, put up the lights and set a unique atmosphere.

You can count on outstanding friendly service, an elegant atmosphere and our ability to partner with the Indiana State Museum to help you create an event for the memory books.

Please contact us when you are looking for a unique location for an upcoming corporate meeting, company seminar, social event, wedding ceremony and reception or rehearsal dinner.

317-233-1186 Telephone

317-234-2521 Fax

catand@marsh.net

Janet Andres - Catering Manager

Crystal Catering at the Indiana State Museum

Catering Sales Office: 317-233-1186 Fax: 317-234-2521

Breakfast Buffets

The Continental Breakfast

Assorted Breakfast Pastries, Fresh Sliced Fruits, Fruit Preserves, Butter
Assorted Juices, Regular & Decaffeinated Coffee & Hot Tea
\$7.95 per person
Add Bagels & Cream Cheese - \$1.00 per person

The Breakfast Buffet

Assorted Breakfast Pastries, Fresh Sliced Fruits, Preserves, Butter,
Scrambled Eggs, Hash Browns, Sausage, French Toast,
Assorted Juices, Regular & Decaffeinated Coffee & Hot Tea
\$12.95 per person
Add Bagels & Cream Cheese - \$1.00 per person

Omelet Station

May be added to any breakfast above
\$4.95 per person

All menus require a minimum of 25 guests.
Additional menus are available upon request.

Breakfast á la Carte

Muffins	Bagels & Cream Cheese	Assorted Danish	Assorted Mini
	\$16.00 Per Dozen	\$16.00 Per Dozen	\$8.00 Per Dozen
	Coffee Service	Juice Service	Lemonade/Iced Tea
	\$16.00 Per Gallon	\$16.00 Per Gallon	\$16.00 Per Gallon
	Assorted Yogurt	Fresh Whole Fruit	Sliced Fresh Fruit
	\$1.50 Each	\$1.50 Piece	\$3.50 Per Person

Assorted Soft Drinks - \$1.50 Based on Consumption

All items are subject to 19% service charge, a 7% sales tax and a \$150 set-up fee. Set-up includes standard tables
linens, registration tables, room/buffet set-up, awards tables and bar set-up. All prices are subject to change.

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Hors d'oeuvres Menu

Cold Hors d'oeuvres

Sold in quantities of 50

Stuffed Artichoke Bottoms	\$90.00
Mushrooms & Herb Cheese	\$100.00
Salami Cornets	\$75.00
Snow Peas Filled with Crabmeat Blend	\$100.00
Antipasto Pinwheels	\$75.00
Shrimp Cocktail	\$150.00
Turkey-wrapped Asparagus (seasonal)	\$95.00
Shortbread Boats Filled w/ Brie	\$75.00
Belgian Endive w/ Herb Cheese	\$95.00
Tuscan Bruschetta	\$100.00
Smoked Salmon Mousse	\$125.00
Beef Tenderloin Crostini w/Horseradish Sauce	\$150.00

Hot Hors d'oeuvres

Sold in quantities of 50

*Served w/Appropriate Dipping Sauces

Oriental Spring Rolls*	\$100.00
Scallops Wrapped in Bacon	\$150.00
Miniature Quiche	\$100.00
Sesame Chicken	\$100.00
Spanikopita	\$100.00
Coconut Fried Shrimp*	\$150.00
Vegetable Quesadillas	\$100.00
Chicken Quesadillas	\$100.00
Chicken Tenders*	\$85.00
New Orleans Crab Cakes*	\$125.00
Beef Tenderloin Satés w/Spicy Peanut Sauce	\$150.00
Shrimp Wrapped in Applewood Bacon	\$150.00
Crab Stuffed Cremini Mushrooms	\$100.00

Additional hors d'oeuvres are available upon request.

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Plated Dinner Service

All dinners include salad, seasonal vegetables, chef's choice of starch, assorted dinner rolls, butter, coffee & tea service & dessert.

Entrée Options

Tenderloin of Beef
w/Wild Mushroom Sauce
\$29.95

Grilled Filet of Salmon
w/Pesto Cream Sauce
\$27.95

Sesame Crusted Yellow Fin Tuna
w/Hoisin Sauce
\$27.95

Chicken Romano
w/Ham, Provolone Cheese
& Garlic Cream Sauce
\$23.95

Grilled Filet Mignon
w/Wild Mushroom Sauce
\$32.95

Stuffed Chicken Roulade
w/Tomato Cream Sauce
\$23.95

Encrusted Atlantic Salmon
w/Herb Butter
\$27.95

Chilean Sea Bass
w/Herb Butter
Market Price

Marinated Indiana Duck
w/ Frangelico Grape Reduction
\$25.95

Slow Roasted Prime Rib of Beef
w/Horseradish & Au Jus
\$28.95

Duet Entrées

Tenderloin of Beef & Encrusted Salmon
w/Wild Mushroom Sauce & Herb Butter
\$33.95

Chicken Breast & Baked Salmon
w/Herb Butter & Tomato Cream Sauce
\$30.95

Tenderloin of Beef & Chicken Breast
w/Wild Mushroom Sauce & Herb Butter
\$31.95

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Plated Dinner Service

Salad Options

Please select one to complement your dinner

Romaine & Iceberg Lettuce Tossed w/Garlic Croutons,
Diced Tomatoes & Scallions
Served w/Choice of House or Ranch Dressing

Spring Mix w/Belgian Endive, Tomato, Parmesan Cheese & Spiced Pecans
Served w/Balsamic Vinaigrette

Classic Caesar Salad w/Crisp Romaine & Radicchio Lettuces, Shaved Parmesan Cheese,
Garlic Croutons & Cherry Tomatoes. Finished w/Creamy Caesar Dressing

Hoosier Fiesta Five Tomato Salad
Five Varieties of Hoosier Vine Ripe Tomatoes in Olive Oil over Herb Salad
w/Sweet Corn & Black Bean Relish + \$3.50 per person

Tuscan Salad of Romaine & Radicchio Lettuces, Roma Tomatoes, Grilled Crostini &
Pepperoncini w/Roasted Red Bell Pepper Vinaigrette + \$3.50 per person

English Cucumber Wrap w/Mesclun Salad Greens, Enoki Mushrooms & Grape Tomatoes
Drizzled w/Balsamic Vinaigrette + \$4.50 per person

Soup

L.S. Ayres' Famous Chicken Velvet
\$3.50 per person

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Dinner Buffet

All menus include coffee & tea service

Hoosier Hospitality Buffet

Hunter Salad Served w/ Italian & Ranch Dressings
Penne Pasta Salad w/Fresh Asparagus Tips
Tossed in Italian Dressing
Vegetable Lasagna w/ Alfredo Sauce
Herb Grilled Chicken Breast
Seasonal Vegetable – Chef's Selection
Garlic Smashed Potatoes
Assorted Dinner Rolls & Sweet Cream Butter
Chef's Dessert Table

\$23.95 per person

Sagamore Buffet

Penne Pasta Salad w/Fresh Asparagus Tips
Tossed in Italian Dressing
Hunter Salad Served w/ Italian & Ranch Dressings
Top Sirloin of Beef - Carved in Room
Grilled Breast of Chicken w/ Wild Mushroom Sauce
Medley of Fresh Seasonal Vegetables, Rosemary Red Roasted Potatoes
Assorted Dinner Rolls & Sweet Cream Butter
Chef's Dessert Table

\$29.95 per person

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Dinner Buffet

All menus include coffee & tea service

Crossroads Buffet

Sliced Tomato, Mozzarella Cheese & Sliced Red Onion Salad Drizzled
w/ Balsamic Vinaigrette
Mixed Garden Green served w/ Italian & Ranch Dressings
Chicken Roulade w/ Tomato Cream Sauce
Poached Salmon w/ Baby Scallops & Baby Shrimp in a White Wine
& Garlic Sauce
Seasonal Fresh Vegetables, Wild Rice Pilaf
Assorted Dinner Rolls w/ Sweet Cream Butter
Chef's Dessert Table
\$32.95 per person

Crystal Grand Buffet

Romaine Lettuce w/ Mandarin Oranges & Almonds
w/ Hawaiian Honey Dressing
Seasonal Field Greens w/ Spiced Pecans & Fresh Romano Cheese
Served w/ Balsamic Vinaigrette
Encrusted Baked Salmon w/ Herb Butter Sauce
Grilled Chicken w/ Pesto Cream Sauce
Roast Prime Rib Served w/ Au Jus & Horseradish Sauce
Medley of Fresh Seasonal Vegetables, Rosemary Roasted Red Potatoes
Assorted Dinner Rolls w/ Sweet Cream Butter
Chef's Dessert Table
\$39.95 per person

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Action Stations Choose Two

Pasta Station

Choice of Three Pastas & Two Sauces:

Penne, Rigatoni, Fettuccine, Farfalle or Tortellini

Garden Marinara, Alfredo or Basil Pesto

Fresh Vegetables, Parmesan Cheese & Gourmet Dinner Rolls

\$12.00 per person

Tex Mex Station

Spicy Ground Beef & Chicken

Flour Tortillas, Taco Shells, Fried Tortilla Baskets,

Guacamole, Diced Tomatoes, Onions, Black Olives,

Cheddar Cheese, Bell Peppers, Chopped Lettuce,

Sour Cream, Chunky Salsa, Refried Beans, Mexican Rice,

Tortilla Chips & Hot Sauce

\$16.00 per person

Barbecue Grill Station

(Outdoor Station Only)

BBQ Style Ribs, Marinated Steak Kabobs, Caribbean Jerk Chicken,

Cajun Spiced Red Potatoes, Gourmet Dinner Rolls

\$16.00 per person

Caesar Salad Station

(May Be Added to Any Above)

Romaine Lettuce, Garlic Croutons, Parmesan Cheese,

Caesar Dressing

Add Chicken Breast Strips - \$2.50 per person

A \$50 chef/attendant fee will apply for each station.

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Dessert Stations

Viennese Pastry & Fruit Station

Our Chef's Selection of Miniature Cakes, Pastries &
Seasonal Fruit Accompanied w/ Dark Chocolate Fondue
\$8.95 per person

Gourmet Coffee Station

Brewed Coffee, Whipped Cream, Shaved Chocolate,
Orange Zest, Cinnamon Sticks, White & Brown Sugar Cubes
(minimum 50 people)
\$2.50 per person

The Pastry Buffet

Mini Cream Puffs, Mini Fruit Tarts, Triangles of Assorted Cheesecake,
Fresh Seasonal Berries w/ Dessert Crème
\$6.95 per person

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Beverage Service

We offer complete beverage service on either a hosted or cash basis.
Pricing based on consumption.

	<u>Host</u>	<u>Cash</u>
Premium Brands	\$4.50	\$5.00
Call Brands	\$4.00	\$4.50
2 Liquor Drinks	\$5.00	\$5.50
3+ Liquor Drinks	\$5.75	\$6.25
Wines by the Glass	\$3.50	\$4.00
Domestic Beer	\$3.50	\$4.00
Import Beer	\$4.00	\$4.50
Soft Drinks	\$1.50	\$1.50
Bottled Water (300ml)	\$1.50	\$1.50
Mineral Water	\$2.75	\$2.75
Cordials/Cognacs (on request)	\$5.75	\$6.75

Note: One complimentary bar is set for every 150 guests. Additional bars may be set if requested at \$200.00 each. Fee is waived if bar reaches \$500.00 in sales.

Wine Selection

*May we suggest our House wines which are readily available

Haywood Chardonnay	\$18.00 btl.
Robert Mondavi Coastal Chardonnay*	\$28.00 btl.
Black Opal Shiraz – Australia	\$23.00 btl.
Haywood Merlot*	\$18.00 btl.
Woodbridge By Robert Mondavi Cabernet*	\$23.00 btl.
Robert Mondavi Costal Merlot*	\$28.00 btl.
Robert Mondavi Costal Cabernet*	\$28.00 btl.
Robert Mondavi Pinot Noir	\$35.00 btl.
Folanari Asti Spumante – Italy	\$22.00 btl.
Korbel Extra Dry	\$28.00 btl.
Bouvet Brut – France	\$30.00 btl.
Domaine Chandon Brut – Napa	\$34.00 btl.

Prices & availability may vary. Additional wines are available upon request.
All wines are passed on availability and must be requested a minimum of four weeks prior to event date.

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